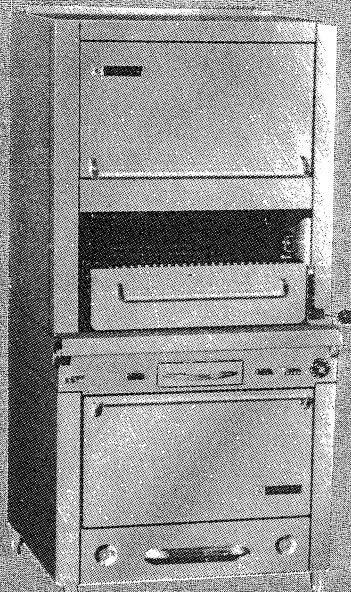
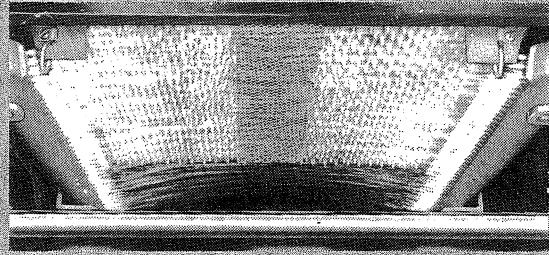




# Gas Heavy Duty Ceramic Broiler



**MODEL 60-40R  
SHOWN WITH  
STANDARD S/S FRONT  
AND OPTIONAL S/S SIDES**



**BROILER BURNER AND CERAMIC ARRANGEMENT**

**GARLAND'S** time-honored ceramic broiler, regarded as the "work horse" among over-fired broilers, has enjoyed more than 40 years of user acceptance. It was designed for all types of broiling, including the most delicate products. The high speed and extra large capacity have gained for it the reputation of undisputed leadership. The **GARLAND** Heavy Duty Ceramic Gas Broiler was designed to battery with 40 Series Heavy Duty Gas Ranges, Fryers, Attachments and General Purpose Ovens.

#### **BROILING CHAMBER:**

The broiling chamber is heated by two large Multi-Jet burners. One burner is located on each side of the chamber, out of the grease-spatter zone. Flames are directed towards the center, spreading heat evenly across the large ceramic area. Center of ceramic area has high temperature alloy mesh. The ceramics and alloy mesh radiate intense heat downward, over entire broiler grid. The large broiler grid is constructed of rugged round-bar stock, for maximum heat retention and is designed to accommodate 18" x 26" pans for production broiling. The grid is heavily Chrome-plated, and is easily removed for cleaning. The grid rides in a spring counter-balanced raising and lowering mechanism with five positive stops. Rolls smoothly in and out on ball bearings. A lock stop allows the grid to be moved into full out position for loading. The raising and lowering handle is located outside of the heat zone at the front of the broiler. The grease drip shield, attached to the grid rack, directs grease run-off to a large, easily removed, grease pan located outside of the heat zone.

#### **FINISHING OVEN:**

Oven above the broiler is heated by the broiler burners, and will hold temperature up to 600°F, making it ideal for baking potatoes and finishing work. One rack is provided as standard equipment.

#### **CONTROLLED OVEN (where applicable):**

The 26 1/4" wide x 29" deep and 13 1/2" high oven has a 40,000 BTU input burner, equipped with automatic ignition and 100%

safety pilot. The burner is controlled by a heavy duty snap/throttle Thermostat, to provide accurate 150° to 500°F temperature range. Ovens are provided, as standard, with porcelainized side and rear linings, porcelainized removeable oven bottoms and porcelainized ribbed oven door linings. One heavy duty oven rack is provided as standard equipment. Continuous Clean coated side, top and rear oven linings are available as an optional extra feature.

#### **RC OVEN BASE:**

Model 60-40RC is provided with a ceramic broiler with convection oven base and upper finishing oven. The RC oven dimensions are 26 1/4" wide x 21" deep x 13 1/2" high. Continuous Clean for entire oven interior is available as an optional extra feature.

#### **STORAGE BASE:**

Model 6-40S is provided with storage base with doors in place of oven. Doors for storage base are provided as standard.

#### **MODULAR SECTION:**

Model 6-40T is provided without oven or storage base for counter installation or installation on optional extra modular stand.

#### **FINISH:**

Stainless Steel Front, Black Baked Enamel sides is standard. NSF approved brushed-chrome legs are standard equipment on oven and storage models. Stainless steel sides, top, mainback and stainless legs are optional features, available at extra cost.

#### **MODELS:**

- 60-40R: Ceramic broiler with oven and upper finishing oven.
- 6-40S: Ceramic broiler with storage base and upper finishing oven.
- 60-40RC: Ceramic broiler with Convection Oven Base and upper finishing oven.
- 6-40T: Ceramic broiler, modular with upper finishing oven.

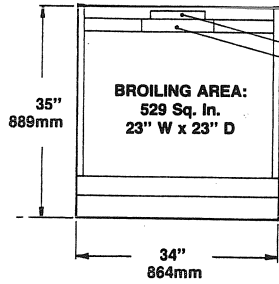
Add suffix -CC for Continuous Clean Oven.

Add suffix -RC for convection oven base.

# GARLAND Gas Heavy Duty Ceramic Broiler

*22 FR T V Sp...*

**Note: Combustible  
Wall Clearances  
Sides 6" (152mm)  
Back 6" (152mm)**

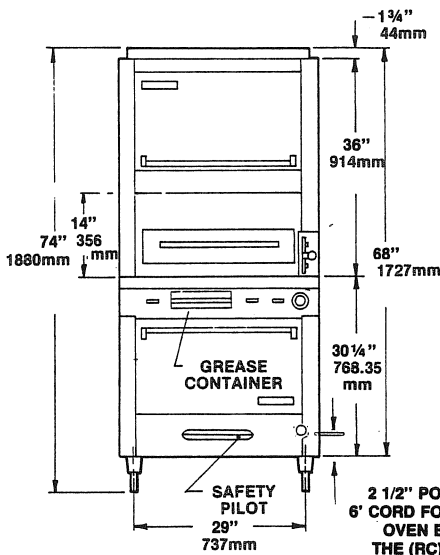


**BROILER AND OVEN VENTS  
ADEQUATE VENTILATION HOOD REQUIRED**

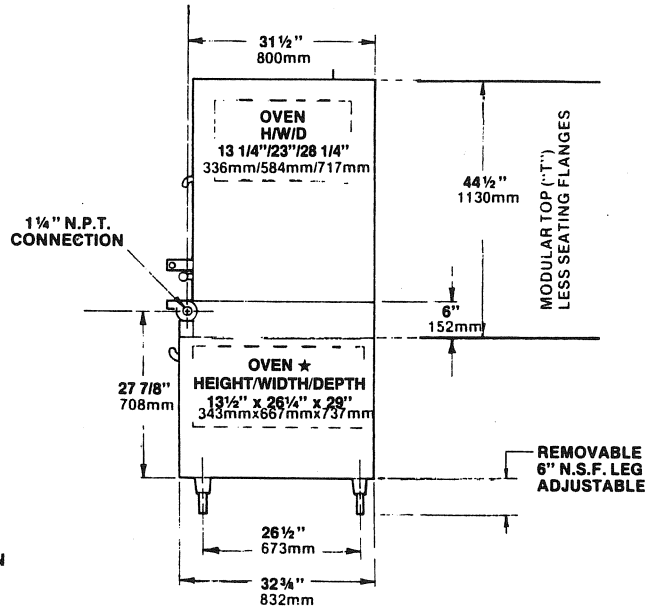
**Entry Clearance**

| Crated             | Uncrated           |
|--------------------|--------------------|
| 39 1/4"<br>(997mm) | 34 1/4"<br>(870mm) |

**TOP VIEW**



**FRONT VIEW**



**SIDE VIEW**

**2 1/2" POWER SUPPLY  
6' CORD FOR CONVECTION  
OVEN BASE ONLY.  
THE (RC) OVEN BASE  
OPERATES ON 120 VAC,  
2.0 AMP.**

**\* CONVECTION OVEN  
BASE - 13 1/2" H x  
26 1/4" W x 21" D**

| NATURAL GAS SPECIFICATIONS |         |         |          |
|----------------------------|---------|---------|----------|
| MODEL                      | BTU/HR  |         | TOTAL    |
|                            | BROILER | OVEN    |          |
| 60-40R<br>60-40RC          | *80,000 | *40,000 | *120,000 |
| 6-40S<br>6-40T             | *80,000 |         | *80,000  |



\* Maximum rate for Natural Gas.

**OPERATING PRESSURE MEASURED AT MANIFOLD**

Natural Gas = 6.0" W.C. \_\_\_\_\_ Propane Gas = 10.0" W.C.

**WHEN ORDERING SPECIFY TYPE OF GAS TO BE USED.**

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

**GARLAND**

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